Domaines Minchin Menetou-Salon Pommerais

Certified organic*

Bertrand Minchin and his daughter Louise and viticulturalist son-in-law François farm 27 acres of Sauvignon Blanc in Morogues and 17 acres of Pinot Noir in Humbligny in the Menetou-Salon appellation. The Morogues hills are celebrated for especially calcareous Kimmeridgian limestone while Humbligny is prized for its deep clays.



VINEYARD

Site: From two parcels in Humbligny, long favored for Pinot Noir because of its clay soils. The parcels total 10.5 acres; one of them is named Pommerais.

Soil: Clay-limestone over Kimmeridgian marl.

Vines: Hand harvested. Farmed organically since the early 2000s; *certified organic in Europe since 2022 (but not in US).

Varieties: Pinot Noir.

CELLAR

Vinification & Aging: Ferments are spontaneous in large tronconique oak uprights. The wine is aged for six to eight months in the same uprights. Every year a small percentage of stems is included.

Production: 2,500 cases.

Profile: A deft Pinot Noir, rich with fruit and long on elegance and drinkability.